



## SAMPLE SPECIALS

We take great pride in offering fresh fish and shellfish whenever possible, always sourced from the Cornish and Devonshire coastlines, either line-caught or hand-caught and delivered to us that very morning.

Our homemade pies, crafted from locally sourced ingredients, are uniquely wrapped in filo pastry and have been a hit with our customers.

Be sure to check out a selection of specials we offer during the summer season, alongside our lunch and evening menus.

Please note that the specials displayed are examples and are subject to availability.

### COD & CHIPS

Start Bay line caught Cod fillet, in a crispy light panko breadcrumb.  
Chips, petit pois, homemade tartare & lemon.

Market Price: £19 - £22  
GF\* DF

### CREVETTES

King prawns with tail meat exposed,  
sautéed in butter, chilli, garlic & lemon.  
Skinny frites & dressed butterhead salad.

Qty/Market Price: £21 - £30  
GF DF\*

### MUSSELS

Scottish mussels in white wine, garlic, chilli flakes, parsley & cream.  
With baked French baguette. - Just ask to leave out the chilli if you don't like spice!

£16  
GF\*

### SCALLOPS

Pan seared scallops served in half shells, lobster bisque & crispy smoked bacon shard.  
Served as a starter with salad & bread or main with salad & skinny frites.  
Ordered per scallop (recommended 2-3 for a starter and 3-4 for a main)

£6.5ea  
GF\*

### PIE OF THE DAY

Individual homemade filo pastry parcel pies.  
Typical flavours/fillings:

- Bœuf Bourguignon
- Beef Carbonnade
- Roast chicken, ham, mushroom & Cheddar
- Roast chicken, brie & cranberry
- Steak & ale

Chunky chips or mash, petit pois and matching gravy to the pie!

Range: £17 - £19

V

Vegetarian

VE

Vegan

DF

Dairy Free

GF

Gluten Free

\*

Adjustment Available

Please inform a member of staff if you have any allergies or intolerances. Not all ingredients may be listed in the descriptions.